

NAVARRO

Vineyards

2009 Navarro Brut, *Blanc de Noir, Anderson Valley: Angle of repose.*

2012 Gewürztraminer, *Estate Bottled (Dry): Brownout*

2012 Pinot Gris, *Anderson Valley: Whiff of spring*

2012 Chardonnay Table Wine: *Tale of two appellations*

2011 Pinot Noir, *Méthode à l'Ancienne: Beat of our own drum*

2011 Shiraz, *Mendocino: On a handshake*

2011 Zinfandel, *Mendocino: Big ain't bad*

2012 Riesling, *Late Harvest: Ugly duckling*

2011 Muscat, *Cluster Select Late Harvest: Gold rush*

2013 Grape Juices, *Gewürztraminer, Pinot Noir and Verjus: Rated G*

Pennyroyal Farmstead Cheese: *Every goat has a kid or two*



OUR 2013 HOLIDAY RELEASES

Every wine has a story and every goat has a name

Producing wine at Navarro Vineyards and cheese at Pennyroyal Farm are related endeavors; in both cases we employ the magic of fermentation and traditional techniques to produce carefully crafted hand-made products that reflect a strong sense of time and place. Pennyroyal has six cheeses while Navarro has nine new wines this release: three dry whites, three vigorous reds, two luscious late harvest nectars and a sparkling Brut as a special holiday treat. Three yummy varietal grape juices are also available, so the whole family can celebrate. The case specials on the

2012 Chardonnay *Table Wine* and 2011 *Mendocino Shiraz* works out to only \$11.50 and \$13.50 per bottle respectively, which explains why they will grace the holiday tables of so many of Navarro's friends. *One-Cent* ground freight and reduced air freight for all case orders, as well as bargain prices

on case specials and samplers will be available until December 31, but some wines may sell out sooner.

Happy holidays from our family to yours,

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett



We destem our botrytised Muscat into a tank and leave it overnight to allow the juice from the less shriveled grapes to extract the sugars and flavors from the dehydrated, botrytised berries.

Gold rush

Summer had been cool and pleasant in 2011. On October 3 a series of three storms, the last on October 10, bombarded the vineyards. The inclement weather destroyed many of the grapes that were still hanging on the vine. The majority of rots are not desirable but if the rot occurs late in the season, when the weather is cool in Anderson Valley, botrytis dominates the more funky rots, producing some sensational sweet white wines. When grown in Philo, Muscat, a late ripening variety, exhibits very high natural

Harvested	Oct. 17, 2011
Sugars at harvest	30.3° Brix
Bottled	Feb. 15, 2012
Cases produced	368
Alcohol	9.9%
Residual sugars	14.3%
Titrateable acidity	11.4 g/L
pH	3.20
Price (375 ml)	\$29.00
(750 ml)	\$59.00

acidity, which is perfect for late harvest wines since acid seamlessly counterbalances sweetness. Muscat's floral bouquet and tropical flavors are layered with botrytis' signature flavors of honey, apricot and pineapple. Winner of nine **Gold Medals** and six times **Best of Class**. Not to be missed; heavenly with pumpkin pie.

2009 Navarro Brut
 100% Blanc de (Pinot) Noir
 Anderson Valley, Mendocino

Night hand-harvesting Pinot Noir for sparkling wine. Any flaw in sparkling wine is exposed and magnified by the bubbles, so it is essential that no skin phenolics (harshness) end up in the base wine; cold juice extracts much less phenolics than warm juice.



Since Navarro's production and release of sparkling wine is sporadic, it is always snapped up during the holidays, so please don't procrastinate placing your order.

Angle of repose

In a certain sense, sparkling wine is bottled twice. The Pinot Noir grapes for this bottling were harvested in September 2009. Whole clusters were pressed to eliminate any chance of extracting unwanted skin phenolics, the juice was cool-fermented to retain all of the grape's delicate flavors, then bottled with sugar and live yeast in June 2010 and sealed with a crown cap. Although it's technically in a bottle, according to the Feds (who collect tax on alcohol), it isn't considered "bottled" since the yeast and sugar, which we added, will re-ferment, producing more yeast, lots of bubbles and a little more taxable alcohol. We don't produce sparkling wine every year, consequently we continue to explore the effect of the duration of time that champagne is held *sur latte*, the method of storing the sparkler on its side during the second fermentation and aging in the bottle. Extended aging on the yeast produced by in-bottle fermentation results in the slow breakdown of yeast

cells; in sparkling winemaking, *autolysis* is a fundamental process that imparts complexity and textural finesse that can be achieved in no other way. After more than three years resting *sur latte*, each bottle was riddled by being tipped neck down, rotated, disgorged and topped off with the *liqueur d'expédition* in July 2013. The

Harvested	Sept. 7 & 9, 2009
Sugars at harvest	20.0° Brix
Disgorged	July 21, 2013
Cases disgorged	997
Alcohol	12.0%
Residual sugars	1.0%
Titrateable acidity	9.6 g/L
pH	2.95
Price (750 ml)	\$29.00

moment we install the final cork, the wine is considered legally "bottled", in spite of the fact that bottles of the wine have been resting in our cellar for over three years. We have a crowd arriving for Thanksgiving and plan on handing guests a glass of this bright, toasty bubbly while we nibble Pennyroyal cheeses and wait for the turkey.



2012 Gewürztraminer
Estate Bottled (Dry)
Anderson Valley, Mendocino

Harvesting Gewürz at night. Navarro's full-time vineyard crew moves to an adjusted daily schedule during harvest. We begin harvesting at 2 AM and typically pick until about 9 AM, when the fog burns off and the cold clusters begin to warm in the early morning sun.



Brownout

Some of Navarro's winery experiments are successful, while others fail, and frequently the results aren't immediately obvious. We remember one such event during the 1980 harvest. We had read an arresting German research paper where grapes were destemmed, pressed and the juice was successfully fermented without the use of any sulfur dioxide (SO₂). We harvested, destemmed and pressed fruit from the *West Hill*, our best Gewürztraminer field. Holding our breath, and wondering if we were crazy for risking our best field, we didn't add sulfur dioxide to the grapes or to the juice. We chilled the juice to 40°F and held it in a tank for three days so that any grape solids would fall to the bottom of the tank. (This is our normal procedure since clear juice ferments fruitier than juice with solids.) The clarified juice was then racked to a cask to ferment but the juice was now brown, the color of café au lait. Did we just ruin our best wine? That certainly panicked the crush crew. We dutifully added yeast and the fermenta-



All of Navarro's Gewürz is fermented in these French oak ovals without a prior addition of sulfur dioxide. The European Union has some of the world's most health-conscious winemaking laws and the rules pertaining to the presence of sulfur dioxide in organic and biodynamic wines are extremely stringent. We measured this wine at bottling; the total SO₂ was well below the strict E.U. limits.

tion became active on the third day. On the fifth day, we drew off a sample from the cask to measure the *Brix* (unfermented sugar) and to our amazement the juice was now a beautiful, pale straw color. The yeast created by the fermentation had precipitated out the browning. This "brown juice" regimen, that we now use for all Navarro white wines, results in wines with greatly reduced SO₂ and a silky, smooth texture. Fittingly, we bottle Gewürz in amber hock bottles. Straw gold in color with hints of lychee, rose-petals and a dry finish, it will light up dinner. **Gold Medal winner.**

Harvested	Sept. 23-30, 2012
Sugars at harvest	24.0° Brix
Bottled	May 14-16, 2013
Cases produced	3799
Alcohol	13.8%
Residual sugars	0.2%
Titratable acidity	7.0 g/L
pH	3.38
Price (750 ml)	\$19.50
(375 ml)	\$11.50

2012 Pinot Gris
Anderson Valley, Mendocino

Removing lees from an oval. After fermentation in seasoned oak ovals, we allow the wine to rest on the lees (the spent yeast that was produced by the fermentation) which enriches the wine, improves the texture and helps prevent oxidation, decreasing the need for sulfur dioxide. When the juice went into the cooperage it was brown, but the yeast in the bucket precipitated out the brown, leaving a wine with a delightful pale straw color with greenish highlights.



Navarro's nighttime harvest regimen is facilitated by moveable floodlights illuminating the area being picked, as well as each worker having a headlamp to provide more light in his picking zone. We time harvest so that the winery receives the fruit as cold as possible. Not only is wine quality improved by processing very cold fruit, but also the winery staff is more productive since they can start processing the grapes as soon as they arrive in the morning.

Whiff of spring

We ferment and age Pinot Gris in large, seasoned oak ovals, similar to the ones traditionally used in Alsace. It was a decision we made after comparing Navarro wines fermented in stainless steel versus those produced in ovals over the last forty years. A stainless tank doesn't "breathe," consequently the spent yeast need to be removed soon after fermentation or the wine will become stinky. Oak, in contrast, allows a little oxygen to enter via the wood pores, enabling winemakers to leave the wine on the spent yeast until springtime. Terpenes are a group of aromatic compounds that give Gewürz, Muscat, Riesling and Pinot Gris, their floral aromatics. *Free* terpenes are the ones you smell but grape juice contains a much higher proportion of *bound* terpenes, which are odorless. *Bound* terpenes can be converted to the aromatic *free* form enzymatically but, unfortunately, the pH of juice and

wine is much too acidic for an enzymatic reaction to occur. Although the winemaker adds only a few ounces of yeast to an oak oval at harvest, it multiplies into several buckets of yeast before the wine is dry (left photo above.) It so happens that the inside of a yeast cell has a pH conducive to the conversion of *bound* terpenes into *free* ones. As the yeast break down in the springtime, the wine's floral aromas waft free. Magically, the yeast autolysis releases *free* terpenes at exactly the same time the vines are budding out, so the scent of spring permeates our cellars and fields. This wine will dazzle you with fresh nutty, fruity flavors with a smooth texture and a refreshing crisp finish. **Gold Medal winner. Best of Class.**

Harvested	Oct. 2-7, 2012
Sugars at harvest	23.9° Brix
Bottled	May 10 & 13, '13
Cases produced	2023
Alcohol	13.7%
Residual sugars	0.2%
Titratable acidity	7.0 g/L
pH	3.29
Price (750 ml)	\$19.50

A Navarro fan.



2012 Chardonnay Table Wine

North Coast

58% Sonoma, 42% Mendocino

Jim Klein, Navarro's winemaker, and Casey Hartlip, vineyard manager at Valley Foothills Vineyard. We've been purchasing grapes from this neighboring vineyard every year since 1978. Two of the three Mendocino wines in this year's Table Wine are from this excellent vineyard.



Tale of two appellations

This year our *Table Wine* blend includes grapes grown outside Mendocino. Navarro has planted multiple grape varieties, which ripen at different times, to spread the risk of total crop failure if adverse weather hits at a critical point. 2012 was the first time in the last four decades that Navarro seemed to have a promising crop for each and every variety. We're embar-

rassed to admit that it put us in a complacent mood. Chardonnay is one of last grapes to ripen at Navarro and when we began harvesting this variety, we found that the clusters were much smaller than expected and our crop estimates for Chardonnay had been far too optimistic. Oops! Trying to line up quality Chardonnay in October is no small feat because of a continu-

ing wine-grape shortage in Napa, Sonoma and Mendocino counties. Jim spent several days on the phone as well as driving around in his pickup truck soliciting Chardonnay. In the nick of time, he contacted a good vineyard near Forestville in Sonoma County, where a portion of Gary Nelson's 2012 crop was as yet unsold. The 2012 cuvée is a blend from three pickings grown in Mendocino vineyards plus the Nelson lot. Each was fermented in temperature-

Harvested	Sept.28-Oct.23,'12
Sugars at harvest	23.8° Brix
Bottled	June 26-27, 2013
Cases produced	1983
Alcohol	13.8%
Titrateable acidity	7.7 g/L
pH	3.38
Price (750 ml)	\$14.00

for ten months. This wine is a lovely marriage of two of the nicest appellations in the North Coast, giving off attractive apple aromas and a crisp lemony finish. The bargain price makes it even more beguiling, especially for a large gathering, and will show off your holiday ham or latkes. **Silver Medal winner.**

Testing Chardonnay grapes that have just been delivered to the winery. We work long hours during harvest; an ideal way to lose weight except if you eat grapes all day and share in the hearty employee harvest mid-day meals.



HOLIDAY Case Special

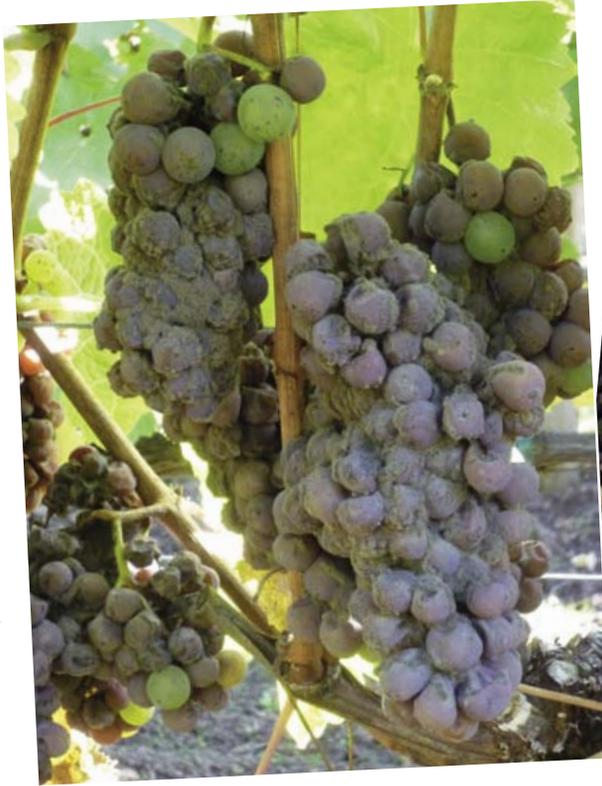
Buy it by the case for only **\$138.00**; a savings of **\$30.00**. That's only **\$11.50** per bottle delivered.

2012 Riesling

Late Harvest

Anderson Valley, Mendocino

Riesling, rotting after the October rains. Riesling berries are light green in color and there still are a few in this photo that aren't yet infected. The berries turn a brownish color when infected with botrytis, also called the "noble rot." As the berries begin to shrivel, the mold becomes obvious. The more the berries shrivel, the more concentrated the flavors.



Bins of rotten Riesling, awaiting destemming (left); When we dump botrytis-affected Riesling into the destemmer, clouds of rot-spores fill the air (below); Navarro's crew wears masks to protect their lungs.

Ugly duckling

Just thinking about making a late harvest wine makes us grin as we contemplate how glorious the luscious nectar will taste. We are not chuckling because of the ease of winemaking or profits; late harvest wines don't provide either. In part, our smiles are because we produce this wine from rotten, moldy grapes that are so ugly that we initially threw *botrytised* grapes away without tasting them first; beginner's mistake. *Botrytis* is the one rot that German winemakers, accustomed to chilly climes, have appreciated for centuries. Infected berries eventually shrivel, which concentrates the grapes' sugars, acids and flavors and simultaneously adds layers of honey, apricot and pineapple flavors. During harvest, we sometimes display rotten Riesling to customers

Harvested	Oct. 20-25, 2012
Sugars at harvest	29.2° Brix
Bottled	May 17, 2013
Cases produced	599
Alcohol	12.5%
Residual sugars	7.5%
Titrateable acidity	10.2 g/L
pH	3.12
Price (375 ml)	\$19.50
(750 ml)	\$39.00

in the tasting room. We remember one horrified customer who exclaimed, "I wouldn't feed those grapes to a hog." After tasting the *Late Harvest* Riesling wine, she was awed at the transformation and purchased twelve bottles. This bottling is a blend of wine produced from two Riesling fields; the largest lot harvested on October 20, 2012 (the grapes in the photo above.) We were somewhat surprised, given the amount of rot, and the fact that we had hand-selected the most shriveled clusters, that the juice wasn't quite sweet enough for producing a *Cluster Select* wine (at least to Navarro's standards) so we fermented the wine a little more to produce a balanced and delicious *Late Harvest* treat. **Gold Medal winner. Best of Class.**



NAVARRO SAMPLERS & GIFTS

Medal winning wines at holiday savings

Samplers are pre-packaged and each contains wines in limited supply. All subject to prior sale.

Navarro's full time, wine-savvy staff is available to answer any questions. Until December 31, our phones will be open extra hours; 8 AM till 6 PM weekdays and 10 AM till 5 PM weekends to help you take advantage of special sampler and case specials with discounts up to 26% in addition to our One-Cent shipping offer for even greater savings. Our website is available 24-7 at www.NavarroWine.com.



No. 1 12 or 6 bottles

Daily red & white

Choose either three or six bottles each of Navarro's delicious value wines; exceptional flavor at family prices.

2012 Chardonnay
Table Wine, North Coast

2011 Shiraz
Mendocino

#1A—12 bottle Sampler
\$155.00
Savings of \$31.00

#1B—6 bottle Sampler
\$82.00
Savings of \$11.00

No. 2 12 or 6 bottles

New dry six

Choose either one or two bottles each of six new dry releases; three crisp whites and three multifaceted reds.

2012 Gewürztraminer
Estate Bottled (Dry)

2012 Pinot Gris
Anderson Valley

2012 Chardonnay
Table Wine, North Coast

2011 Pinot Noir
Méthode à l'Ancienne

2011 Shiraz
Mendocino

2011 Zinfandel
Mendocino

#2A—12 bottle Sampler
\$189.00
Savings of \$48.00

#2B—6 bottle Sampler
\$99.00
Savings of \$19.50

No. 3 12 bottles

Holiday cheer

Something special for every occasion: one bottle each of nine new releases completed with three Gold Medal winning Navarro favorites.

2009 Navarro Brut
Blanc de Noir, Anderson Valley

2012 Gewürztraminer
Estate Bottled (Dry)

2012 Pinot Gris
Anderson Valley

2012 Chardonnay
Table Wine, North Coast

2011 Pinot Noir
Méthode à l'Ancienne

2011 Shiraz
Mendocino

2011 Zinfandel
Mendocino

2012 Riesling
Late Harvest (375 ml)

2011 Muscat Blanc (375 ml)
Cluster Select Late Harvest

2010 Chardonnay
Première Reserve

2012 Sauvignon Blanc
Cuvée 128

2011 Pinot Noir
Anderson Valley
\$199.00
Savings of \$59.50

No. 4 12 or 6 bottles

Pinot & Chardonnay

Choose either one or two bottles each of three Medal winning Pinots and three delicious Chardonnays.

2011 Pinot Noir
Anderson Valley

2011 Pinot Noir
Méthode à l'Ancienne

2009 Pinot Noir
Méthode à l'Ancienne

2010 Chardonnay
Première Reserve

2011 Chardonnay
Mendocino

2012 Chardonnay
Table Wine, North Coast

#4A—12 bottle Sampler
\$209.00
Savings of \$60.00

#4B—6 bottle Sampler
\$109.00
Savings of \$25.50

No. 5 3, 6 or 12 bottles

Party threesome

Choose 1, 2 or 4 bottles each of these wines that will transform dinner into a party.

2009 Navarro Brut
Blanc de Noir, Anderson Valley

2012 Pinot Gris
Anderson Valley

2011 Pinot Noir
Méthode à l'Ancienne

#5A—12 bottle Sampler
\$239.00
Savings of \$71.00

#5B—6 bottle Sampler
\$129.00
Savings of \$26.00

#5C—3 bottle Sampler
\$68.00
Savings of \$9.50

No. 6 3, 6 or 12 bottles

Dry red trio

Choose 1, 2 or 4 bottles each of three newly released reds that warm a winter evening.

2011 Pinot Noir
Méthode à l'Ancienne

2011 Zinfandel
Mendocino

2011 Shiraz
Mendocino

#6A—12 bottle Sampler
\$209.00
Savings of \$53.00

#6B—6 bottle Sampler
\$109.00
Savings of \$22.00

#6C—3 bottle Sampler
\$57.00
Savings of \$8.50



Hate to shop?

Just give us the names and addresses on your gift list and we will do the rest. We will be glad to print your personalized message attractively on a full color Navarro gift card and include it with your wine or juice gift at no additional charge.

2011 Pinot Noir

Méthode à l'Ancienne

Anderson Valley, Mendocino

We punch down these fermenters of Pinot Noir by hand several times each day to gently extract flavor from the skins.



Getting ready to spread large piles of compost. Each harvest we save all the grapes' skins, seeds and stems; with the addition of animal waste, from our sheep and llamas, we turn it into compost to fertilize Navarro's vines. Since we add all the spent yeast to the compost piles, we end up with some pretty well-behaved "wild" yeast in the vineyard; important with our low SO₂ winemaking regimen.

Beat of our own drum

Navarro's staff tastes most weekday mornings; these are blind tastings where everyone is asked to rate the wines before their identity is disclosed. Usually we taste potential blends for Navarro wines but sometimes we taste other wines, to keep our palates attuned to other wine styles. Recently we tasted about a dozen 2010 California Pinot Noirs that had been reviewed and awarded huge scores. Some were delicious but, frankly, some had too much heavy oak and alcohol. We've been growing grapes in Philo for forty years and one of our goals is to produce wines which reveal when and where these grapes were grown. Navarro's 2011 Pinot marches to the beat of our own drum. We did age the wine in barrels, forty percent were new and another forty percent were barrels only used once before; so there are plenty of oak flavors in the wine. However, from years of experience, we select barrels whose flavors mirror the flavor profile of our grapes, rather than

adding another layer of aggressive, smoky oak tones. We had a cool summer in 2011, similar to 2010, except that a series of storms in early October hastened the harvest and, unfortunately, reduced the amount of wine we could bottle. The grapes were harvested by hand and

Harvested	Oct. 1-14, 2011
Sugars at harvest	23.8° Brix
Bottled	Aug. 20-24, 2012
Cases produced	2982
Alcohol	13.3%
Titratable acidity	6.8 g/L
pH	3.67
Price (750 ml)	\$29.00
Unfiltered	\$31.00
(375 ml)	\$16.00
(Magnum)	\$59.00

destemmed into fermenters, each tank holding about 1,200 pounds of fruit (above, left). After fermentation, the wine was racked to French oak barrels and aged eleven months. This cool vintage produced wines with bright red-fruit flavors, crisp acidity and delightfully modest alcohol. **Gold Medal winner.**



The juice pan when pressing Pinot Noir.

After the wine is pumped out, a barrel must be removed from the stack, thoroughly washed with hot water, and finally returned, ready for refilling.



We ferment Shiraz in open top fermenters. Each morning we record the fermentation temperature and take samples to measure and record how much fermentation has taken place during the previous 24 hours.

On a handshake

In 2001 we decided to inspect vineyards in Mendocino's warmer Russian River Valley, searching for good Syrah vineyards in order to add this variety to an expanding portfolio of Navarro wines. Many of these vineyards were planted fifty to ninety years ago and the seasoned owners have seen the many booms and busts that typically accompany farming. These farmers prefer

handshakes over written contracts; one can weasel out of a contract but not a handshake with a friend and neighbor. When you shake someone's hand, purchase their grapes consistently year after year and share harvest lunch with them, it's a mutually beneficial and satisfying relationship that is sadly dying away in the wine business. We've been purchasing Syrah from McDowell Valley Vineyards for more than a decade

and in 2009 decided to expand our purchases to produce a moderately priced Syrah-based wine. This is Navarro's third and, unfortunately, last Shiraz; McDowell Valley Vineyards was recently sold. We will miss doing business on a handshake with the Crawford family. The grapes for this bottling were destemmed and fermented in an open top fermenter and after aging for eleven months in seasoned French oak barrels, our tasting panel

selected a blend that contains 23% Zinfandel from fifty year old vines which spice up the blend. This wine is great with rosemary crusted lamb that matches the wine's audacious fruit and zing. **Silver Medal winner.**

Harvested	Oct. 21-25, 2011
Sugars at harvest	24.5° Brix
Bottled	Sept. 3&5, 2012
Cases produced	952
Alcohol	13.9%
Titrateable acidity	6.9 g/L
pH	3.75
Price (750 ml)	\$17.00

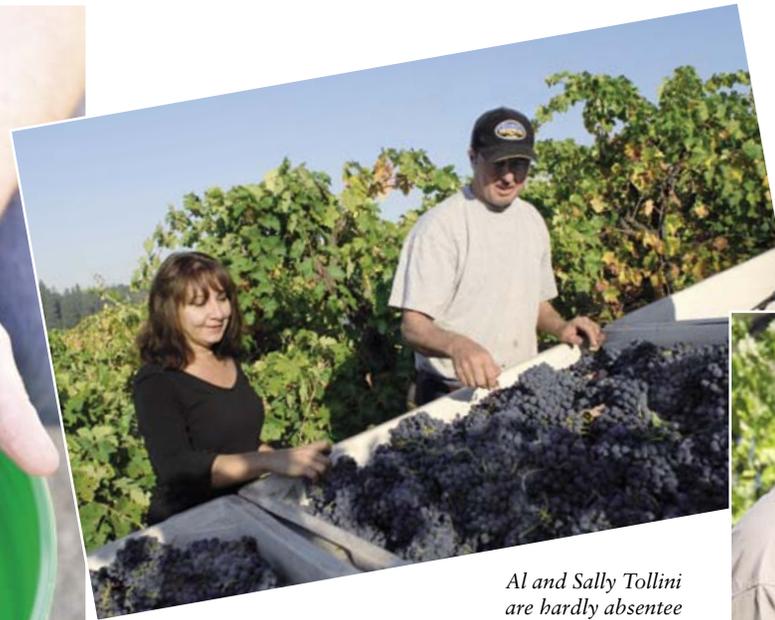


HOLIDAY Case Special

Buy it by the case for only **\$162.00**; a savings of **\$42.00**. That's only **\$13.50** per bottle delivered.

2011 Zinfandel Mendocino

A Zinfandel cluster (left) and a Pinot Noir cluster. The surprise for us, starting in 1991, was that the bigger clusters make good wine too!



Al and Sally Tollini are hardly absentee owners; most of the hard work on this farm is done by family members.



Big ain't bad

The climate in Anderson Valley is too cool for most red wine varieties. We figured that if we wanted to make Zinfandel, we should look for vineyards in Mendocino's Russian River Valley. Twenty years ago, we selected a vineyard that looked very promising for top-quality grapes: ancient gnarled vines on a hillside with not-too-fertile soil and good drainage. That vineyard is still part of this 2011 Zinfandel cuvée. We inspected Ed Pallini's vineyard frequently during the summer of 1991 and on each visit we were always surprised at how much bigger the clusters seemed than on the prior visit. Ed's grapes arrived at the winery in late September. They had been hand-harvested into small bins; the fruit looked perfect and tasted great. But, yikes, the clusters and berries seemed gigantic compared to the tiny berries and clusters of Pinot Noir and Gewürztraminer, to which we had grown accustomed. Since we then sanctimoniously believed that good wine could only be produced from tiny berries, how could these big, juicy grapes possibly make good wine? Whoops,

another preconception shattered. We continued our search for heritage vines grown on exceptional sites and in 1999 we came across another old Zinfandel vineyard, owned and operated by Al and Sally Tollini, planted in the 20's and 30's. Then in 2001 we discovered a third similar vineyard, with vines over half a century of age, owned and

Harvested	Oct. 1-9, 2011
Sugars at harvest	26.2° Brix
Bottled	Aug. 30-31, 2012
Cases produced	1896
Alcohol	14.4%
Titrateable acidity	6.9 g/L
pH	3.71
Price (750 ml)	\$19.50

operated by the Berry family. The wines from these three vineyards have become the stalwart components in Navarro's Mendocino Zinfandel, and proof that big ain't bad. The big juicy flavors are great with robust flavors of your favorite Sugo di Pomodoro. **Gold Medal winner.**

Ed Berry and Jim Klein inspecting grapes before harvest. Once the fruit has colored, we typically taste and measure the grapes sugars and acids on a weekly basis until a couple of weeks before harvest; then we take samples on alternating days, to minimize surprises when we harvest.

Non-Alcoholic wine-grape juices

2013 Gewürztraminer (white)

2013 Pinot Noir (red)

2013 Verjus (green juice from Chardonnay)

Harvesting Gewürztraminer for juice. Within a couple of hours of picking, the grapes are destemmed, pressed and then the juice is quickly racked to a refrigerated stainless steel tank to cool. After reaching 33°F, the juice is then filtered to prevent fermentation; the flavors in the bottle are the same as the grapes on the vine.



We first made varietal grape juice from our vines when our son, Aaron, was a toddler. Now, his little girls are enjoying Navarro grape juices. Not surprisingly Navarro wine grape juices are bottled just like the wine and sealed with a cork. Serve them well chilled and once open, the juices should be refrigerated; the flavors will last for weeks. If you would like some recipes of how verjus is used in cooking, please visit our website at www.NavarroWine.com. If you go to Navarro's wine shop and then the juice page, you can download a recipe booklet.

Rated G

Holidays are the perfect time for a family get together and provide great occasions to open a bottle of Navarro grape juice. There is always somebody who doesn't consume alcohol, be it the kids at the table or the designated driver. Dealcoholized wine tastes mediocre, at best, which is why Navarro sticks to grape juice. Navarro's juice is cold-filtered rather than pasteurized, so the wine-grape flavors are fresh and lively and remarkably like wine made from the same grape varieties. Gewürztraminer, harvested from our *Pond* and *Damface* vineyards, has rose-like, floral aromas and fills the mouth with tropical flavors suggesting lychee and peach; Pinot Noir is a garnet colored juice with flavors suggesting strawberry and rhubarb. Both are harvested when the grapes have just become ripe; the juices are naturally sweet but the grape's high acidity keeps the juice refreshing and clean. Verjus, green juice, is produced from unripe,

acidic grapes; this vintage we harvested and pressed Chardonnay grapes from our Hammer Olsen vineyard. When the berries began to soften, we removed clusters to lighten the crop to assure that each vine would produce equally ripe fruit at harvest; the fruit removed was destemmed and pressed and the green juice cold-filtered to preserve the fresh wine-grape flavors. Verjus is a medieval cooking ingredient to add piquancy in European wine-country kitchens, especially before lemons became widely available. It can also be used in salads, replacing vinegar with a more wine-friendly ingredient.

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer
3 each Pinot Noir
1 each Verjus
\$63.00 *Save \$9.00*

12 Bottle Sampler

5 each Gewürztraminer
6 each Pinot Noir
1 each Verjus
\$119.00 *Save \$25.00*



Pennyroyal Farmstead Laychee
Anderson Valley, Mendocino

pH 4.2
Moisture 59%
Price (6 oz) \$8.95



PENNY
ROYAL



Kidding time is exciting, especially with the arrival of twins or triplets.

Pennyroyal Farmstead Bollie's Mollies
Anderson Valley, Mendocino

pH 4.4
Moisture on release 48.5%
Price (4.5 oz round) \$9.95



Nallely carefully ladles curds into cheese molds. These Bollie's Mollies will be much smaller after drying and aging.

Every goat has a kid or two

Pennyroyal Farm is Navarro's sister ranch in Boonville, where we produce cheese from 120 pampered goats and sheep. We are old-fashioned and believe we have a healthier herd if we give our goats a maternity leave in January and February, before they give birth in March. That means that our most popular cheese, Pennyroyal's fresh chèvre-style Laychee, won't be available much past New Year's. So before the two month hiatus, share some of this soft, light cheese with your friends and family over the holidays. Laychee is a fluffy, moist cheese with a lemony tang that is made from pasteurized goat's milk. The cheesemaker adds only a smidgen of rennet, and it is the high acidity, as milk sugar slowly converts to lactic acid, which causes the milk to form a curd 24 hours after milking. The curds are poured into a cheesecloth bag, from which the whey drains, for another twenty four hours and a bit of salt is added. For an easy hors d'oeuvre, spread on small toast with a dab of fig compote and prosciutto; serve with Navarro Gewürztraminer or Edelzwicker.

Ladled by hand

Bollie's Mollies is based on a rustic lactic goat cheese called Fumailou, made on a small goat farm in the Poitou-Charentes region, where Pennyroyal's cheesemaker, Erika Scharfen, first learned her art. Pasteurized goat milk is cultured with a mixture of lactose fermenting bacteria and inoculated with the spores of a blue-grey mold called *Penicillium album*. The curds are hand ladled from the vat directly into cheese moulds, one scoop at a time. This traditional hand-ladling is called *moulé à la louche* (molded with ladle) and even in France, is a dying art. It is what gives this cheese its silky, dense texture. After 48 hours in moulds, the cheeses are put on racks lined with cheesecloth and rotated in a drying room for three days. Finally they are put in a cool, high moisture aging room where the *Penicillium album* spores change the surface from velvety white to pale blue and finally to light grey when the cheese is fully ripe at four weeks. Lovely served with Sauvignon Blanc and Pinot Gris. **Gold Medal winner** at the 2013 International Cheese Competition in England.

Pennyroyal Farmstead Boont Corners
Anderson Valley, Mendocino

pH 5.0
Moisture 52% (2 Month)
Moisture 47% (4 Month Vintage)
Moisture 42% (6 Month Reserve)
Price (2 Month) (6 oz) \$9.50
Price (Vintage) (6 oz) \$15.00
Price (Reserve) (6 oz) \$16.88

Can't decide which cheese to purchase? Buy all six for yourself or as a holiday gift with Pennyroyal's Farmstead Cheese Sampler. You'll save 10%, plus free shipping, and be able to experiment with an abundance of cheese and wine combinations.



Pennyroyal Farmstead Boonter's Blue
Anderson Valley, Mendocino

pH 4.9
Moisture 52%
Price (7 oz) \$13.00

Hard pressed for winter

Pennyroyal's Boont Corners is inspired by the large wheels of cheese, made in the mountains of France, as a means of preserving the nutrients of abundant summer milk for the lean winter season. We are able to produce Boont Corners from raw goat and sheep milk because it is aged at least sixty days (and sometimes up to ten months) in compliance with national cheese safety regulations. The curds are low in moisture and slightly acidic, which enhances their ability to age. Curds are cut and stirred for over an hour to encourage removal of the moisture and then they are scooped into large moulds for pressing to remove more whey. The young wheels are submerged in brine for 11½ hours and transferred to pine shelves in a cold, humid room to age. Wooden planks continue to pull moisture from the cheese, drying the rind into a mottled, protective layer. Sold as *Two Month*, *Vintage* and *Reserve*, Boont Corners changes from sweet and pliable, to a hard cheese for grating with hints of salty caramel. Serve with Pinot Noir or Chardonnay.

Vein of truth

Boonter's Blue is Pennyroyal's distinctive blue-veined cheese made from raw goats' milk. It is dry, moderately flavored with a fudgy texture, similar to the Spanish cheese Cabrales. The curd is cut into ½ inch cubes and stirred 90 minutes and then the whey is drained from the vat as the curds knit together. The curds are laboriously hand milled before being hand packed in moulds. This milling technique produces small, more uniform curds that pack closer together, giving Boonter's Blue a milder flavor with attractive delicate veining. We think it tastes best at sixty days, and our customers seem to agree, as it usually sells out upon release. Try it with Navarro's Muscat, *Cluster Select Late Harvest* and swoon. **Blue Ribbon** winner at the 2013 American Cheese Society Competition.

Farmstead Cheese SAMPLER

\$66.00 Delivered!*

We pack these six cheeses with cold packs in insulated containers, and ship using one-day service. It will arrive at your home or office fresh from the farm. **Guaranteed!**

*Northern California: **FREE Shipping**
West of the Rockies: **\$12.99 Shipping**
East of the Rockies: **\$19.99 Shipping**

Cheese and wine must be shipped separately!

Cheese must be shipped separately from wine. Please provide an email address so that we can let you or the recipient know when the package will arrive.